

Celebrate your corporate event, anniversary, reunion, wedding or other special occasion in natural beauty of the Rio Grande Zoo.

SPACE CHARGES (Evening)

Evening events are scheduled May through September for a maximum of three hours (rain or shine).

Animals on Exhibit until 8 pm or DUSK

Roam the Zoo "A" (Entire Zoo)

As dusk approaches, the park lights will be turned on to complete a wonderful evening. Picnic in the Park Area.

Charges: (includes indoor areas)

750 or less \$3,250.00/\$4,250.00

with Roam Africa

751 - 1000 \$4.50 per person

1001 - 2000 \$2.75 per person

2001 - 3500 \$2.25 per person

3501 – 6000 \$1.75 per person

Add liquor \$300.00



Corporate Tables Now Available for Zoo Music!

Enjoy the concert and enjoy a great dinner buffet.

Menus change each concert

Starting from \$8.95 per person!

* Contact your catering sales representative for more information and availability.

Roam the Zoo "B" (Entire Zoo: Outdoor Areas Only)

Charges: (excludes indoor areas)

500 or less \$2,000.00/\$3,000.00 with *Roam Africa*501 – 750 \$4.00 per person
751 – 1000 \$3.00 per person
1001 – 2000 \$2.50 per person
2001 – 3500 \$2.25 per person
3501 – 6000 \$1.50 per person *Add liquor \$300.00*

Roam the Zoo "C" (Catwalk, Polar Bear, Sea Lion Exhibits Only)

View exotic cats, polar bears and sea lions adjacent to the park area.

Charges: 250-500 people \$850.00

501-1,000 people \$1050.00

Add liquor \$225.00

Roam Africa (African Exhibits Only)

View wild African animals and enjoy a safari-like adventure.

Charges: 100-500 People \$1000.00
Add a train ride around the Zoo \$300.00
(Liquor service is prohibited when renting only this area)

SPACE CHARGES (Daytime)

Daytime events may be scheduled between 10:00a.m. and 4:30p.m., for up to 200 people; May through September.

Charges: (Picnics are in the Park Area)

Children (3-12) \$3.00 per person Adults (13-65) \$7.00 per person Seniors (66 –above) \$3.00 per person

Facility Guidelines

- * These space charges apply only when Catering Services are being provided.
- * Per person admission charges will be based on the guaranteed number or actual attendance, whichever is higher.
- * The BioPark facilities may not be rented for fundraisers
- * Entities wishing to book the BioPark must read and comply with all *Special Event Guidelines*. These will be supplied along with a catering contract.

RIO GRANDE ZOO "ALL YOU CAN EAT" PICNIC BUFFETS

All buffet suggestions come with sodas, and are all-you-can-eat for the buffet hours listed on the contract. Picnics also include disposable service ware. Add Ice Cream Novelties to any buffet as well.

The Classic American Picnic \$8.95 per person

Quarter pound hamburgers, hotdogs, potato salad, baked beans, potato chips, full fixin's bar (lettuce, tomatoes, pickles, onions, catsup, mustard, mayonnaise, relish), and cookies.

Try these options!

- add BBQ chicken...\$2.50 extra
- upgrade topping bar to include green chile, cheddar cheese sauce, sautéed mushrooms & onions...\$2.00

The Western BBQ \$10.95 per person Zesty BBQ beef, BBQ chicken pieces, baked beans, Choice of

either potato salad or coleslaw, potato chips, rolls, and cookies

Try these options!

- Add BBQ shredded pork...\$1.50 extra
- Add BBQ pork ribs and corn bread muffins...\$3.00 extra





"Taco Station" \$7.95 per person

Build your own Tacos, Nachos, Tostadas, and burritos. With ground Beef, refried beans, Spanish rice, cheddar cheese sauce, and cookies. Full topping bar with shredded lettuce, shredded cheese, diced tomatoes, diced onions and sliced black olives.

- Add shredded Chicken...\$2.00 extra
- Add red or green chili cheese enchiladas...\$1.75 extra



\$9.95 per person Fajita Bar

Marinated strips of chicken served with flour tortillas, sautéed green peppers and onions, includes: Spanish rice, pinto beans, shredded lettuce, tomatoes, cheese & salsa and cookies

- add choice of Red or Green Chile Cheese Enchiladas...\$1.75extra
- add Guacamole & Sour Cream...\$2.00 extra
- add marinated strips of beef...\$2.00 extra

Steak Fry

\$14.95 per person

Tossed greens ranch and Italian dressings, mustard potato salad, baked beans, rolls and butter, 8 oz. top sirloin grilled with red and green jalapenos, served with Texas toothpicks (deep fried bell peppers & onions) cookies, soft drinks & water



Add these fun extras to your event!

* Have our concession available for your guests to purchase Dip-n-Dots, Icee, Popcorn, and select ice cream novelties. \$100.00 for three hours



The Brazilian Barbecue

A mix of exotic tastes from Brazil

Spring mix greens

with slices of papaya, kiwi, red onion, pinon tossed with a poppyseed dressing

*Estacion de Lomo de Cerdo

Grilled pork loin seared in an orange glaze, carved to order and served with an orange mango salsa

*Estacion de Pollo en fuego

Spicy marinated grilled chicken served with a caramelized onion sauce

*Verduars Asadas

Grilled chunks of assorted peppers, onions, and zucchini gently marinated in spicy vinaigrette

*Arroz y Frijoles

Steamed white rice with lemon black beans and red onions

Various Quesos y Tortillas

Estacion de postres

Assorted pastries

\$19.95 per person Matanza Feast

A unique taste from south of the boarder

Mixed greens

with jicama, tomato, and roasted jalapenos served with a spicy ranch dressing

Tropical Fruit and cheese display with domestic and imported cheeses

Chips & Salsa

*Cerdo Asada

Seasoned roast pork with tortillas and red & green chile.

*Fajitas Del Pollo

Grilled marinated chicken breasts with sautéed tri-colored bell peppers and onion, with a full topping bar.

*Calabacitas y Papas

Sautéed zucchini and onions with potatoes

\$18.95 per person

Matunda Marketplace Grill

(all buffet suggestions come with soda pop, and are all-you-can-eat for the buffet hours listed on the contract.)
Enjoy this unique menu that lets you choose what you want! Start by selecting one of each side items and then customize your menu by selecting two meats, two seafood options, or one of each!

All of this for only \$21.00/Person

Salads:

- Tomato and Onion Sambal
- Cucumber, tomato, and onion Sambal
- Sousboontjies (Sugar bean salad)
- Potato Salad
- Marinated Mushroom Salad
- Mixed Greens with assorted dressings

Starch:

- Pineapple Rice
- Rice Pilaf
- Roasted Red Potatoes
- Baked yams

Vegetables:

- Grilled Eggplant
- Grilled Zucchini and Yellow Squash
- Grilled mushrooms and onions with garlic
- Corn on the Cob
- Okra
- Grilled Pineapple
- Grilled Tomatoes

Fresh Grilled Meats:

- Cornish Game Hen
- Beef top sirloin (ball cut)
- Turkey Breast
- Rabbit
- Duck Breast
- Chicken Quarters
- Grilled Coil Sausage
- *Beef Tenderloin (add \$2.50/person)
- *Pork Tenderloin (add \$2.00/person)

Fresh Seafood:

- Salmon
- Trout
- Halibut
- Shrimp & Crab legs
- Oysters, steamed clams, steamed mussels & sea scallops

*Don't forget to ask about our wonderful African Inspired dessert Selections

RENTALS

TABLES		CHAIRS	
60" rounds (Seats 8 People)	\$10.20	White Wood w/ Padded Seat	\$2.75
8' banquet (Seats 8 People)	\$9.60	Plastic Chair	\$1.75
60" rounds w/ umbrella	\$30.00		
CANOPIES		LINEN	
10' x 10'	\$125.00	Napkins	\$ 1.00
20' x 20'	\$225.00	Table linen (white)	\$ 2.50
20' x 40'	\$415.00	Umbrella linen (60" rounds)	\$14.00
40' x 60'	\$1575.00		
Prices do not include Fire Permit of	r		
Sand Bags			
WAGONS & STROLLERS		OTHER:	
Single Stroller or Wagon	\$5.00	Delivery Charge \$75.00	
Theme Stroller	\$6.00		
Double Stroller or Wheelchair \$8.00		Rental fees include set-up, tear-down, and applicable	
(rent our entire stock for \$300.00 for the evening)		tax.	
(Additional labor cha	arges may be applica	ble depending in the order size & set-up	location)

ENTERTAINMENT & SOUVENIRS

Due to the sensitive nature of the Bio Park, all performers are booked solely by the BioPark.

• Musical Entertainment - A variety of entertainment can be provided, from DJ's to full bands, to suit your budget and musical tastes. (Evenings only)







• Children's Entertainment - Clowns, face-painters, actors, and magicians! Looking for children's activities? Liven up your event with entertainers for children and adults.

MISCELLANEOUS

- Prices listed are based on at least 100 guests. If group guarantee falls below this number, prices are subject to change. Prices listed are subject to proportionate changes in market conditions. 6.75% sales tax and 18% recommended service charge will be added to food and beverage items on the total bill.
- Liquor, beer and wine may not be brought onto the Grounds from outside sources. Please ask your catering sales manager for details.
- All guests are required to have on their person a wristband for daytime events. This is solely to insure you that un-authorized guests do not partake in your event.
- A deposit of \(^3\)4 of the estimated total is due upon receipt of the catering agreement. Deposits and final payments can be made with checks or credit cards. We accept Visa, MasterCard, and American Express. If a deposit is not received prior to the event, the event is considered cancelled, and no services will be rendered.
- The catering department must receive a signed contract detailing all arrangements at least one month prior to the event. It is vital that the catering sales office be notified of the guaranteed number of guests attending the function at least 5 business days before the event. This is the official guaranteed number for which you will be billed, even if fewer guests attend. We will, however, prepare for 5% above this figure to allow for last minute additions.

HORS D' OEUVRE SUGGESTIONS

(prices are per person)

Elegant Cheese Board (\$2.75)

variety of cheeses served with assorted crackers, and garnished with fresh grapes

Fresh Vegetable Crudite (\$1.95)

seasonal fresh veggies, served with sun-dried tomato dip

Traditional Chips & Salsa (\$1.75)

rainbow corn tortilla chips served with fresh salsa

Party Chip & Dip Tray (\$1.95)

tortilla chips, home-made potato chips, black bean dip, home-made salsa, and herb dip

Cucumber with Spicy Peanut Noodles (\$2.50)

Marinated Mushroom Caps (\$2.50)

Mushroom caps in a beef demi glaze with pine nuts and rosemary

Fresh Fruit Display (\$2.50)

seasonal selections

Chicken or Beef Sate (\$4.50)

with spicy peanut sauce

Basil & Roasted Red Pepper Pinwheels (\$2.50)

Roasted red peppers, fresh basil, with goat cheese wrapped in flavored tortillas

Curried Chicken Puffs (\$4.50)

chicken, grapes, almonds and apple with a curry dressing wrapped in a puff pastry

Artichoke with a Garlic Aoili (\$3.00)

Artichoke leaves and hearts with a Savory garlic aoili

Bacon Wrapped Herb Marinated Scallops (\$3.50)

Cheese & Green Chile Quesadillas (\$2.75)

served with a savory dipping sauce

Smoked Salmon Display (\$4.50)

ornately decorated with capers, cream cheese and more!

Spanikopita (\$2.95)

Greek pie consisting of top and bottom phyllo-dough crust with a filling of sautéed spinach and onions mixed with sun-dried tomatoes, feta cheese, eggs and seasonings

Jumbo Iced Shrimp (\$5.95)

served with cocktail sauce

Mini Farinettes (\$3.00)

Roasted chicken, gorgonzola and Roasted garlic cakes

Coconut Shrimp (\$3.95)

with plum sauce

Baked Brie with Pear (\$2.95)

brie and pear wrapped in a puff pastry served with grapes and crackers

Antipasto Display (\$4.50)

large selection of black and green olives, marinated mozzarella, pepperoni slices, pepperoncini, cherry peppers, gherkins and artichoke hearts

Arugula & Dijon Mustard wrapped (\$2.95)

fresh baguettes stuffed with New England style crab salad

New England Crab Cakes (\$3.75)

Curried Shrimp with Avocado (\$4.50)

served in phyllo cups

Grilled Shrimp Marinated in a Chipotle Herb Oil (\$4.50)

Red Chili Aioli (\$4.50)

Filet Mignon on a baguette with a red chili aioli sauce

Grilled Asparagus Spears (\$3.00)

Grilled balsamic asparagus spears sprinkled with feta cheese and roasted garlic

The prices listed above are based on a selection of three hors d'oeuvres. If fewer than three are selected, prices are subject to change.

We recommend the selection of three to four hors d'oeuvres when a meal is served. For cocktail parties without a meal, we recommend beginning with at least four hors d'oeuvres.

Strolling Dinner Package

This fun package provides delicious tastes from around the world!

Package includes soft drinks, and iced tea

Martha's Vineyard

Sliced Fresh Fruit

Assorted Cheeses

Crackers and Baguettes

Vegetable Crudite with Homemade Dips

The Jetty Carving Station

Baked Honey Glazed Ham with Honey Mustard
And Condiments

Mini Sandwich Rolls

Ciao Belle Italian Pasta Station

Marinara Sauce

Roasted Garlic Sauce with Caramelized Onions

Penne and Fettuccini Pasta

Cape Cod Dessert and Coffee Station

Strawberry Shortcake

Coffee, Decaf, Chocolate, Cinnamon, Whipped Cream And Coffee Flavorings

Package Price: \$19.95 per person

Please ask your Catering Coordinator for other Satellite Station suggestions

CATERING BAR OPTIONS

<u>Host Beer and Wine</u>: \$9.95 per person, not including tax & service charge, for a three (3) hour period (unlimited service), not including tax and service charge. Each additional hour is available at \$2.00 per person, not including tax and service charge.

Beer:

- Bud and Bud Light
- Wines:
- Red and White (ask for our selection)

Corona

- Non-Alcoholic Beer
- Sam Adams

<u>Host Full Bar:</u> \$12.95 per person, not including tax & service charge, for a three (3) hour period (unlimited service), not including tax and service charge. Each additional hour is available at \$2.50 per person, not including tax and service charge.

Beer:

- Bud and Bud Light
- Wines:
- Red and White Wines
- <u>Liquor</u>:

Corona

- (ask for our selection)
- Bombay Gin

Non-Alcoholic Beer

Jack Daniels Bourbon

Sam Adams

- Dewars Scotch
- Bacardi Rum
- Cuervo Tequila
- Skyy Vodka

Cash Full Bar: \$75.00 bartender fee, per bartender. (One bartender/each 100 people if Cash Bar)

PLANNING CHECKLIST



No annual outing is more special than a group getaway and picnic at the Albuquerque Bio Park. This special checklist has been designed to make it easy to plan your catering!

GET STARTED!

TO DO:	DATE COMPLETED:
Contact the Catering Sales Representative. This person will provide you with a catering and rental package, answer any questions you may have, and offer further ideas about your picnic outing. Begin now by calling (505) 848-7123.	
Select Your Menu and Confirm the Space for Your Picnic. Refer to the menu package to select your main course. You'll find a wide variety of delicious meals and prices that fit virtually any budget. There are a variety of space options available for your event. The Catering Sales Representative will provide helpful information on suggested spaces.	
Set the time of your meal with the Catering Sales Representative. This time should take into account times in which your guests will arrive and / or when you would like beverages to be served.	
Estimate how many Admission/Meal Tickets you'll need for your outing. This should include employees, members of employees' families, and special Guests. All of your guests will need these passes for <u>daytime</u> meals at the Bio Park. These passes are used only to ensure you that un-welcome guests do not partake in Your picnic buffet. Call the Catering Representative with this number and the Tickets will be mailed immediately upon the signing of an agreement.	
Sign an agreement as early as you can. The Catering Sales Representative will send you an Event Agreement confirming all picnic arrangements. Read, sign, and return the Event Agreement with the applicable deposit, and begin publicizing your event as early as possible.	
Set the Deadline for Signing Up. This is especially important since we must have your guaranteed final count for meal service no later than three business days prior to the date of your event. This ensures that the proper amount of food is prepared for your group.	
Prior to your outing, distribute Admissions and Picnic wristbands to those people who will attend the outing. The people in your group must have admissions wristbands when they enter Bio Park.	